

NAVARRÉ  
**CRAVACHE D'OR**  
GRANDE CHAMPAGNE COGNAC



Navarre's *Cravache d'Or* is a blend of casks, all approximately 20 years old. The humid environment of the estate naturally reduces the spirit's proof during its decades-long maturation, and water is additionally added slowly throughout aging to arrive at bottling proof. After blending, the Cognac sits for over a year to marry. This is one of only two Navarre Cognac releases imported to the United States, released in limited quantity due to its meticulous production.

45% ABV • 750ml • 100% Ugni Blanc

Non-chill-filtered • No coloring • No additives • No boisé



### ABOUT JACKY NAVARRÉ

Situated along the banks of France's Charente River, entirely within Cognac's Grande Champagne cru, the 11 hectare Navarre Estate was founded in 1811. Owner Jacky Navarre is fourth-generation distiller. He works under one simple rule: "Let nature do (most of) the work." Navarre's vineyards are mostly comprised of Ugni Blanc, with about 6% Folle Blanche 6% Colombard, 32 acres Merlot, and 23 acres of Cabernet Franc. Grapes are hand-harvested and immediately fermented and distilled in a 30 hectoliter copper pot "charentais" still.